

Bartinney Sauvignon Blanc 2013

Our Sauvignon Blanc is generous in style with an abundance of ripe granadilla, green fig and grapefruit aromas. The palate is rich and opulent, layered with ripe tropical fruit and underlining minerality, typical of the Banghoek Valley. The wine is gently structured with the acid providing balance and length.

Try pairing with roasted asparagus and Greek feta salad or Grilled Yellowtail served with parmesan mash potatoes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bartinney Private Cellar

winemaker : Ronell Wiid

wine of origin : Stellenbosch

analysis : alc : 13.10 % vol rs : 1.4 g/l pH : 0.00 ta : 6.6 g/l va : 0.49 g/l so2 : 96 mg/l

type : White **body** : Full **taste** : Mineral

pack : Bottle **size** : 750ml **closure** : Cork

in the vineyard : Soil: Oakleaf and Tuku

Aspect: North to North East

Elevations: 410 m-510 m above sea level

Total Hectare: 3.23 ha

Rootstock: Richter 99

about the harvest: Due to the steep incline and soil variations of the Sauvignon Blanc block, harvesting commenced in three stages at different Ballings and pH's. The grapes were hand picked in small bins and stored in a coldroom for 3 days before crushing and destemming began.

in the cellar : The free run juice was inoculated with cultivated yeast cultures and fermentation commenced in stainless steel tanks. The wine was bottled during the middle of June 2013. Only 6440 bottles were produced.

